

# Our Paris Fashion Letter

PARIS, July 26.—Perhaps they may be a trifle hypocritical in France. One never thinks of that though in looking over their results in the sartorial line. Some people claim that there are no fashions like those of Bond street; but, for my part, the Rue de la Paix, the Rue Rivoli and the Avenue de l'Opera contain artisans more distinguished than any in the world. It is a fact that the high tailors at the expense of his brother craftsmen of other nationalities. Surely some of the smartest frocks worn by Parisian belles this season should be proof positive of the pre-eminence of French workmen.

The latest costume is one of the most difficult to adapt to the exigencies of fashion, for, with all its simplicity, it must be up to date in cut and material. Nothing could be prettier than the dainty tennis suit of crimson spotted white pique turned out recently by a shop on the Rue de la Paix for a very chic little comtesse. The skirt was plaited and had wide straps of pique bordered with cords running down each plait about three-quarters of the length of the garment. From the termination of the strappings the plaits spread loosely giving ample freedom to the limbs. Three frocks of white cord acted as partial restraints to the lower folds. The blouse worn with this skirt was also of spotted pique. Indeed, it occurred to me that the design might very well be carried out for a long skirt, in the construction of one of those popular shirt waist dresses. The blouse, slightly full above the short cuffs, was striped and corded like the skirt, similar straps crossing the shoulders and buttoning over the little patch pockets. Down the front of the blouse a row of the white frocks took the place of buttons. A broad ribbon of white cord, with a band of striped red and white ribbon was recommended for wear with this gown.

Frenchwomen are more particular about their bicycling costumes than either American or English women. It was, therefore, with much interest that I inspected the dress made for a French girl which I was informed had been made up especially for the Comtesse Castellan. The box plaited skirt was striped and striped blue and white pique. The cape collar, the blouse front and the edges of the narrow cuffs were given a charmingly soft and fresh appearance by plaits of fine white batiste. One notices an almost endless variety in the cut of boleros. Fashion permits them to be either long or short, round or square, and further adds the use of collars, yokes and ornamental trimmings of every variety. The cloth is cut into all sorts of fanciful shapes in the composition of the ultra smart jacket, for the fact is that most of the more elaborate ones are composite affairs in which making lace, embroideries, silk, tulle, mousseline, chiffon, blouses and galleons are probable elements. Even on the simplest outdoor frocks there is an apparent tendency to needless intricacy. For instance, a golfing gown of dark blue flannel was most remarkably set off with a bolero cut into deep indentations, but held firmly in place by horizontal tabs crossing the open spaces. The skirt, however, double collar was achieved by the use of an upper and

lower section, the over one a sailor and the under one a star shaped affair. These were prettily bound with white, and over the blouse of striped pique the effectiveness of the queerly cut jacket could not be denied.

One of the most popular materials this summer is cream embroidered linen. It is made up into delightful robes over slips of tulle in some delicate color. Solid green is one of the most favored shades for this purpose. Gowns of four-

ing for several seasons. Blouses of zephyr, pique, linen, washing silk or batiste, comfortable for hot weather wear, yet sufficiently handsome for ordinary dress, enjoy a high degree of popularity. Those of embroidered batiste are as expensive as silk ones, but are much more elegant. Blouses of wash silk are considered worthy of any amount of work and are tucked and stitched to a degree that would have been considered superfluous for a washable waist a season or so ago. Some blouses are even hand embroidered, and those which are appliqued and inset with lace at the cost of days of labor on the part of the seamstress are too numerous to cause a ripple of surprise.

A craze for wearing simple little gowns, most of them rendered highly ornate through the use of costly embroideries, is one of the idiosyncrasies of the hour. Gray spotted velvet was gray silk, made without tuck or flounce,

dress. The finer and richer a bit of lace the better it sets off a frock. Therefore many women have had their hand-made lace converted into adjustable collars and revers. Among the odds and ends of that sort displayed for my benefit, in a modest shop I particularly liked the Marie Antoinette collar, with long scarf ends caught just below the shoulders by bows of black velvet ribbon. Next to that I favored a collar of embroidered linen so soft and dainty that only those lost to all sense of beauty could fail to appreciate its value. This collar crossed the shoulders and descended in deep points to the waist line. Another pointed collar was of fine tucked muslin bordered with deep bands of zephyr. A collar and cravat of spotted liberty satin hemmed with plain satin and other collars of lace and silk finished with more or less elaborate cravats were included in the collection.

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**Fashion Notes.**  
One of the most striking changes in the season's fashions is centered in headgear. Flat shapes are much in vogue, but should only be worn by those who can dress their hair well. There seems no doubt that we shall in time see exaggeration in the matter of sleeves, and the natural result of so much puffiness below the elbow will be a good deal of fullness above. But for this season we are not likely to suffer from anything very outre. The keynote of all fashion is simplicity, and the grace and individuality of the wearer are carefully studied.

The demitoutlet is a sort of compromise between the tea gown and the picture empire frock, though an attractive blouse with a long, sweeping, light skirt will serve the purpose.

The dust cloaks this year are charming and quite inexpensive, there being a strong feeling for lines, made full or three-quarter length and cut a Empire or en princess. Linen is such a relief after alpaca, which never seems stylish. These linens are made with an enormous cape collar of embroidery or lace, and, moderate in price as these wraps are, they form ideal race coats when cut by a good tailor.

A white chiffon frock always looks its best with a rope of pearls, be it for day or evening wear. There is no doubt that these exquisite gems savor of simplicity and are generally much more individual than diamonds. Again, a fashionable woman will wear a particular stone to match her dress. Of course, for half mourning pearls and diamonds are de rigueur. Many people are taking to wearing opals once more. So apparently the old superstition is dying away.

A smart Parisian race coat was recently seen made of plaited lace silk elaborately trimmed with insertions of applique and a high medallion collar lined with accordion plaited chiffon and lace. There is certainly no lack of ideas in the case for lace and embroidery, and the new imitations of old designs are wonderfully good and very cheap, so that the most economical of us can afford to purchase some length.

**New Hats.**  
Millinery grows apace in enchanting novelties. A beautiful new chapeau, a recent apparition, is a regular plateau of natural tinted tulle, the edge of the brim wreathed with dead white roses resting on a bed of delicate green leaves, while across the crown there spreads a great wide bow of broad black ribbon velvet, or, in lieu of the white roses, red velvet petaled geraniums look especially well and carry eminent conviction of the best style. So far as personal observation goes—and can one judge by fairer means?—there is no authority for declaring the presence of the small toque, maintained at the left side, vouched for by one or two chroniclers of fashion. Wide, flat—more or less—and enveloping, the latter day toque pursues the even tenor of its way.

**Batiste Linings.**  
Batiste is now largely used for slips and linings to cotton and muslin gowns; but, although extremely cool, it is not smart under a transparent texture. It is an ideal lining for cotton foulard and zephyr and a boon to the lawn tennis girl who requires a cool and airy gown.

It is to be surmised that in a season or two adjustable trimmings will violate the necessity of millinery. As it is now we have adjustable bows, choux of tulle and chiffon, with which even an amateur can convert a plain hat into a confection that would not be a discredit to a milliner. Wreaths of flowers, sprays and clusters of wings and feathers, with a twist of tulle, ribbon or velvet used on one of the prepared straw or chiffon hats, are devices adopted by many women who wish to vary their chapeaux at slight expense.

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## A STRIKING NEW STYLE IN MILLINERY.

Low, flat effects with draped trimmings are all the style in millinery. In many cases the crown reaches out to the width of the brim. The hat in the illustration shows this peculiarity. It is made of salmon colored rice straw.



and it is given a pronounced tilt to the left by a wide black velvet band and rosette. The trimming consists of a changeable silk scarf in pink and yellow and large marigolds, one black and the other a pinkish yellow. These flowers have gauze petals, and the centers are made of chenille.

**Capes and Poplinettes.**  
As regards fabrics, there is more substance in the soft, clinging crepe de chine and satins of today than in the tulle of yore. Many women complain of the price of crepe de chine, but it is really a good investment, for no fabric cleans so beautifully, and when the powers of the dyer's art can be resorted to. Thus it is seen that crepe de chine is a most serviceable fabric, which can do duty equally well for day or evening wear.

Another fashionable fabric of the same silky texture is poplinette, which likewise can be worn on various occasions. These poplinettes vary in quality. Some are entirely of silk, and others are of silk and wool, resembling a very fine canvas, akin to voile, but of softer finish.

## Novelties in Voile and Lace.

Pale blue is once again a favored shade for hats, sunshades, shawls and little or petticoats, but there is a novel shade of pink very attractive, soft and pastel in tone, which is to be seen in cloth and canvas and in voile, voile being the ideal of the moment, while its immediate successor will be lace. There are charming frocks in pale gray voile bearing trimmings of lace to match, and this tinted lace is a novelty. It is mostly of Maltese character and is to be seen only in nondescript tones.



OUTING GOWNS FOR LATE SUMMER WEAR.

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## SUGGESTIONS FERNERIES AND CONCERNING FERN DISHES

HAPPILY, nature is fond of variety. Otherwise she would not constantly treat herself to changing forms and changing types. Now that summer is well on the way to maturity and the fresh blossoms with which she delighted our eyes in the early spring are no longer a novelty, she begins to slowly uncurl the plummy leaves of the ferns until in the dark, moist corners of the woodlands or on the borders of the mysterious marshes they flaunt their fronds as the banners of autumn's vanguard. Nothing that summer brings is more worthy of admiration than the slender green fern, shy and retiring as the first violets of spring.

Ferns are not difficult to cultivate if the gardener will only remember that they require a shady, damp place of residence. If they are carried home from the wood, it is always a good idea to scoop up with them the soil in which they have been growing. This is, as a rule, rich, black earth.

The young ferns are making their appearance, and it is a good plan for the woman who wishes to own a fernery, either indoors or out, to begin to put her ideas into shape.

Outdoor rockeries are most satisfactory for fern growers who have had no experience. It is not every one who can have a fountain rockery, though the description of one, furnished by an amateur who planned it, does not sound very difficult. This fountain was built from an old headboard sawed into two sections, one of three-fourths of its volume and the other one-third. The larger section was placed in an elevated position, to serve as the reservoir for the water, while the smaller piece, sunk at a short distance from the first, served as the fountain basin. Beside this a piece of lead pipe about six feet long was extended from the bottom of the reservoir to the fountain basin. The maker of the fountain says:

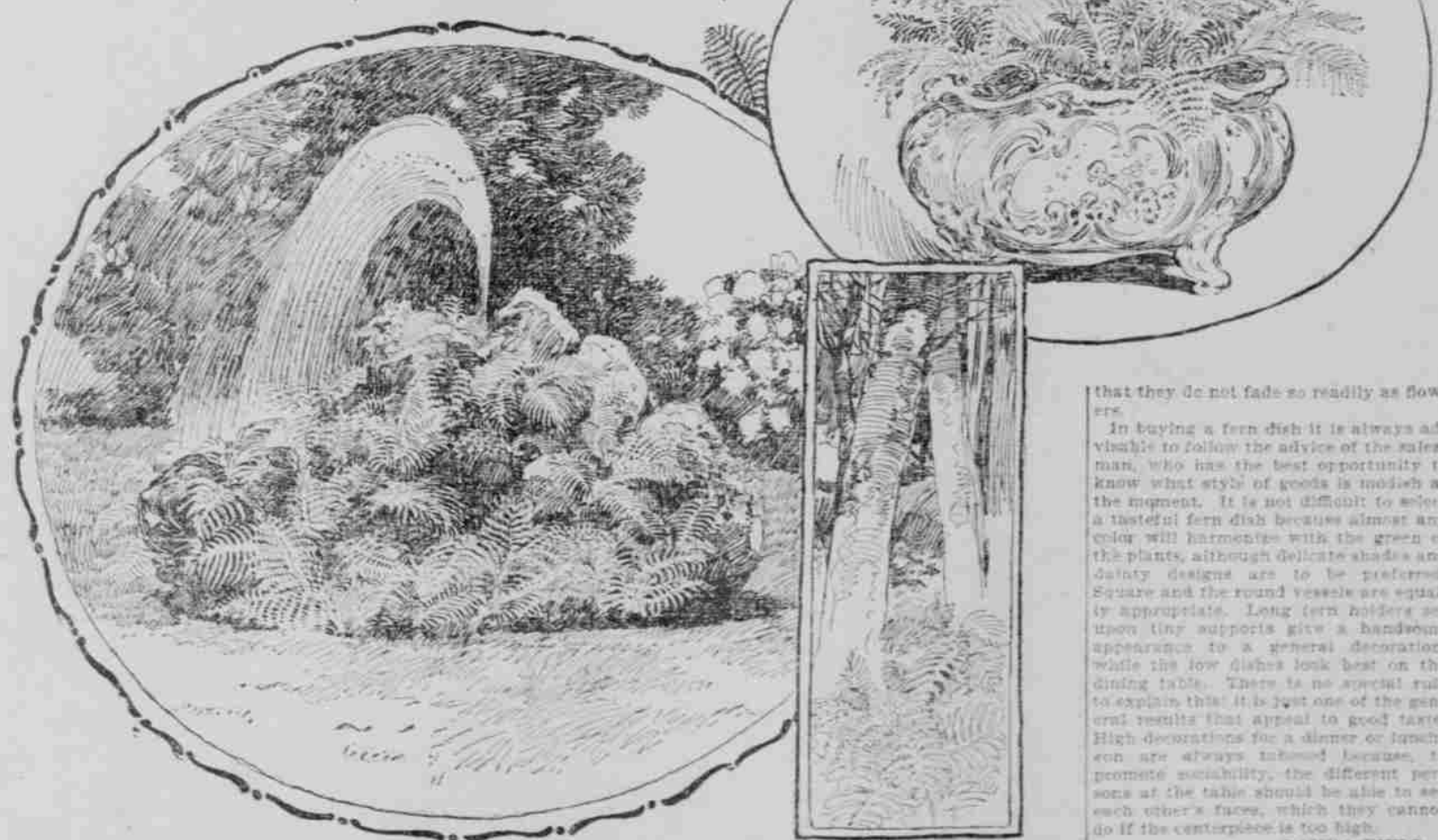
"The pipe can be easily bent with the hands and passed through holes in the wood made by burning with a poker or boring with an auger. Of course, the pipe ought to be sunk in the ground or otherwise hidden from sight in order that the deus ex machina may not be too apparent. Topping the lead pipe in the fountain basin should be a tin tube long enough to reach above the surface of the water when the fountain is filled, but not to stand much above the surface. A small metal chamber, one can be bought at a notion shop for a penny, pierced with tin holes, will finish

off the pipe so that a fine jet of water only will be sprayed up in the basin. To carry the water away from the fountain another lead tube may lead to a trench, from which open rows of furrows extend toward the flower garden, so that the fountain may be utilized to

To make a rock fernery it is just as well not to sink the fountain basin into the ground, but to pile about it the rocks which are to form the foundation. Soil will give the stone a solid base. Common limestone rocks are best to use with vegetation. The interstices among the stones should be filled with soil, and in these spots the ferns are set.

The fountain basin may be lined with shells, small stones and mosses, a cushion of moss being extended over the edge of the basin to hide the wood. Some aquatic plants can be set out in the water.

Specimens of maidenhair fern are found in every locality; but, as a rule, each neighborhood has its own variety.



DECORATIVE USES OF WILD FERNS.

irrigate the grounds. When the reservoir contains water, the fountain will play. As soon as the reservoir is empty the jet will cease unless more water be added. When it is desired to stop the jet before the water in the reservoir is exhausted, a cork may be placed in the entrance to the pipe. The fern basin, by vines trained up its sides and over the elevation on which it is erected."

Ferns sold by florists are very reasonable in price, so that it is not absolutely necessary to go fern hunting in order to build a pleasing fernery. Half the interest in the rockery, though, consists in discovering new varieties of plants on one's own behalf.

Indoor ferneries are very simple. A glass shade placed over an orchid or glass dish will make an indoor apparatus as though many dollars had

been spent for the building of one. The plants require a warm, moist atmosphere. Sometimes a square glass frame is used instead of the ordinary bell glass. In such a case the ferns should be planted in a case about three inches deep. A light, porous soil, preferably leaf mold, is the best for the growth of

formed one of these costumes. The simple blouse, with its ornamental yoke, and the rather full skirt, with an inset band of plaited mousseline de sole, crossed with appliques of embroidered leaves, was a model of chic.

Although all these gowns are gradually being retired, there is no diminution in the use of lace accessories to

popular, as the great variety in the designs and styles of fern dishes evidences. Decorated receptacles of pottery or of silver are preferred, although any vessel of an ornamental character that will hold the fern will do as well. The advantage of ferns as decorative pieces is

that they do not fade so readily as flowers. In buying a fern dish it is always advisable to follow the advice of the salesman, who has the best opportunity to know what style of goods is modish at the moment. It is not difficult to select a tasteful fern dish because almost any color will harmonize with the green of the plants, although delicate shades and dainty designs are to be preferred. Square and the round vessels are equally appropriate. Long fern holders are those that support give a handsome appearance to a general decoration, while the low dishes look best on the dining table. There is no special rule to explain this, but it is just one of the general results that appeal to good taste.

High decorations for a dinner or luncheon are always in demand because to present a variety, the different persons at the table should be able to see each other's faces, which they cannot do if the centerpiece is too high.

**LAURA FIELD.**  
If you have no fish bottle, do your fern in a glass of water standing in a bowl so that there may be no delay in taking up when it is done. Some people say a slight rubbing with vinegar before cooking improves the flavor, but in any case a little should be added to the boiling water, as it whitens the fish and makes it firmer. It should never be allowed to boil fast, or it will be tough and flavorless.

After the ferns are planted they should be watered freely and allowed to ventilate for a few days, when the glass may be put down over them, only to be slightly raised when moisture outside looks thick on the inside. The watering done when the ferns are planted is sufficient to do for several weeks.

Ferns are useful in all seasons. They make especially handsome table decorations and are at the present time very cleaner if one takes time and pains. The cloth should be wet only slightly, broadcloth never being soaked through. The proportions of ammonia to water should be four black eggs one tablespoonful to a cup of water. For light colored material it is better to make a weaker solution, but the ammonia fades the color.

To restore whiteness which have become best first wash them in triple water for a few hours and then dry them. Sour oranges are very good for setting broadcloth, except when made into a marmalade, and then they suddenly become extremely good. In fact, sour oranges are what you need when making marmalade, and therefore fruit of this sort can be turned to very good account.

For the marmalade the skin of four pounds of sugar and fruit should be good. Grate the rind from one-fourth of the oranges. Cut the fruit into halves crosswise and reject the seeds. Remove the pulp from the skins and strain out most of the juice, putting it over to cook with sugar. When it begins to boil, remove the skin that

floats and let the juice simmer gently for a quarter of an hour. Then add the rind that you have grated and the pulp and cook for another quarter of an hour. Pour into glasses and put away like jelly.

To make a cherry sauce for a pudding, beat together one-half cup of butter and one cup of sugar until very light and creamy, the success of the sauce depending upon its being beaten a long time. Add the well beaten white of an egg and one cupful of canned cherries mashed to a pulp. Let the sauce stand

## THE KITCHEN RANGE AND ITS SURROUNDINGS.

Concretely, the range, whatever its breed or pattern is the most potent factor in kitchen convenience. Sometimes it looks in a recessed chimney, with a better standing start at one side and a wall running up on the other. Often it is thrust in high relief against the chimney breast or set a little way off the wall, with the pipe running well up toward the ceiling. Either way, it is unlike the kitchen stove and builders saw fit to do more than leave bare wall behind it.

Right here an opportunity appears since nowhere else is space of so much value. Begin to utilize it with a broad shelf all the way across as high up as you can reach. If the pipe interferes, have the shelf cut out to accommodate it, taking care not to let the wood come close enough to be scorched.

A shelf 15 inches wide, well and stoutly braced underneath, will hold the things that need to be kept warm and dry, as rice, cereals, beans, starch, bar soap—it does a third farther for hardening—salt, pepper in the pepper cracker and bread crumbs in glass jars, tea and lump sugar.

All but the soap should be in tin or glass and plainly marked. Pile the soap haphazard fashion and do not cover them. Hang a light, cheap but dependable clock from a screw hook underneath. Thus at a glance everything can be timed in cooking.

Below the big shelf, upon the side next to the sink, have three narrow shelves, with a roller door. There keep all the light kitchen articles—sauces, pickles, skimmers, strainers, fish forks, feeding needles, cake turners. Over against these three shelves, upon the other side of the range, have a cabinet, cut into spaces, for all sorts of condiments and flavorings.

Label each compartment and keep everything in place. The door drawer belongs there, the salt shaker, the pepper casters, terragon, vinegar, onion juice, garlic in olive and in essence, celery salt, fine herbs, duly powdered; mushrooms, walnut and tomato catches, paprika, tabasco, capers and anchovies for garnishing; port wine, cherry, brandy and brandy, mustard, dry and moist; grated horseradish and grated cheese. In the compartments next the range are a graduated measuring glass and three spoons, salt, tea and dessert spoons.

Seagleaning over the fire, which is one source of desert flavor, is easy to cook things equipped. The cabinet should have a roller door like the shelves. In the bottom of both there ought to be blank space for hanging holders.

With a gas range, fit into the space between shelves and closet the biggest double marshallable oven. Machines are ever so much cheaper than gas jets should be extinguished when not needed, though they may have to be re-lighted five times after.

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## TIMELY MENUS

**BREAKFAST.**  
Fruit.  
Cracked Wheat and Cream.  
Toast.  
Chestnut Fritters.  
Baked Apples.  
Coffee.

**BARBECUED APPLES.**—Wipe a sufficient number of apples with a clean, dry cloth, cut a hole in the center in each apple and use the green wood of a broom for a handle, or a wooden stick of the kind of apples used, insert both with cream and sugar.

**DISHER.**  
White Soup.  
Baked Potatoes.  
Roasted Potatoes.  
Green Peas.  
Veal Kidney.  
Potato Omelet.  
Fruit Salad.  
Fruit Pudding.  
Coffee.

**VEAL KIDNEY.**—Take a large veal kidney, remove all fat and skin, wash it in cold water and season with salt and pepper. Chop finely a little parsley, a small onion and fry in two ounces of butter for a moment. Next add the kidney and fry quickly for a few minutes over a hot fire. Stir during the process of frying; season with a glass of white wine. When it has reduced a little, add nearly half a pint of thick cream and cook for ten minutes over a good amount of lemon juice. Let all cook gently the above 15 minutes, add a little chopped truffe and serve. Arrange the dish into a circle of half of French bread soaked in butter, with the kidney in the center. This dish is really perfect in perfect condition it should have a creamy, slow fire made by using only small coal and coals.

**LUNCHEON ON TEA.**  
Fruit.  
Baked Potatoes.  
Potato Omelet.  
Chestnut Fritters.  
Fruit Salad.  
Narrower or Chocolate.  
Coffee.

**BATONNETS OF CHICKEN.**—Beat thoroughly together the yolks of two eggs and two whole eggs into two ounces of powdered sugar and add to them gradually one and a half pints of boiling milk and three ounces of good chocolate which has been dissolved in a cup of the milk. Put the mixture in a double boiler over the fire and stir with a rubber until it is thick and creamy. Add then a quarter of an ounce of gelatin which has been soaked in a little water and thoroughly dissolved over the fire. Put the mixture through a strainer into a bowl and let it cool and then add a pint of whipped cream. Mix all together thoroughly with a wavy and pour it into one or two molds. Put into cold place if possible for two or three hours and then carefully unmold.

**To Clean Paint.**  
Squeeze a clean cloth out of hot water, dip it in whiting, and with this rub the paint till all dirt is removed. Rinse well with clean water, dry with a soft cloth and polish with a chamois leather. The paint should be rubbed with this new, and the whiting will not injure even the most delicate colors.

on the fill wanted. The juice of cherries, sweetened and thickened slightly with arrowroot, makes a good sauce to serve hot with a butter pudding. The pulp can be used for this sauce provided it is pressed through a sieve.

If shoes are rubbed weekly with a mixture of olive oil and mercuric sulfide, they will rapidly become water-proof. This is a trick used by the French, and one who uses it guarantees that he can stand over water for three hours and come out with dry feet at the end of the day.

## FOR THE BUSY HOUSEKEEPER.

One cure for roaches is perfect cleanliness. Any scraps of food lying about will attract them; grease stains will supply them with food; a greasy sink is their delight and carefully kept food calls them from far and near. Once fully established in the kitchen the battle is on, and it is by no means certain that the roach will be worsted and put to flight.

Among the many things that can be done with cherries is to make them into

a shrub. Remove the stones from two pounds of dried cherries and pour over them two quarts of boiling water and strain for two hours on the back of a range. Boil rapidly for ten minutes a pint of sugar and a pint of water; then strain the cherry juice into this syrup, pressing all the juice carefully from the fruit. Let cool, then place on the ice to become well chilled.

Cherry punch is a combination fruit punch. It requires the juice of two or

three lemons, two sliced oranges, some shredded pineapple and one pound of canned cherries. Remove the stones and bruise the cherries before adding to the other fruit. Add one cupful of granulated sugar. At the end of an hour strain off the juice and add it to one quart of water and one quart of claret mixed. Add one sliced banana and some fine cherries from which the stones have been removed.

A bottle of ammonia, a small sponge and a piece of dark flannel will clean a broadcloth skirt as well as the best

cleaner if one takes time and pains. The cloth should be wet only slightly, broadcloth never being soaked through. The proportions of ammonia to water should be four black eggs one tablespoonful to a cup of water. For light colored material it is better to make a weaker solution, but the ammonia fades the color.

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For the marmalade the skin of four pounds of sugar and fruit should be good. Grate the rind from one-fourth of the oranges. Cut the fruit into halves crosswise and reject the seeds. Remove the pulp from the skins and strain out most of the juice, putting it over to cook with sugar. When it begins to boil, remove the skin that

floats and let the juice simmer gently for a quarter of an hour. Then add the rind that you have grated and the pulp and cook for another quarter of an hour. Pour into glasses and put away like jelly.

To make a cherry sauce for a pudding, beat together one-half cup of butter and one cup of sugar until very light and creamy, the success of the sauce depending upon its being beaten a long time. Add the well beaten white of an egg and one cupful of canned cherries mashed to a pulp. Let the sauce stand